



Rehearsal Dinners



Index

- 01 CANAPÉS
- 02 BUFFET MENUS
- 09 PLATED DINNERS
- 12 BAR ON CONSUMPTION
- 13 BAR PACKAGES
- 15 WINE LIST

Canapés

All passed Canapés require a minimum order of 25 pieces per item.
All Hours D'oeuvres are \$9 per piece

HOT

CHEESE PUFF TARTS
MINI GRILLED CHEESE
CARAMELIZED ONION DIP PROFITEROLE
ARANCINI
BRAISED SHORT RIB & SMOKED GOUDA BITES
SHRIMP CHORIZO SKEWER
CHICKEN & LEMONGRASS
POT STICKER
MAPLE PORK BELLY SKEWER
EMPANADA
FRIED VEGETABLE EGGROLLS
NASHVILLE FRIED CHICKEN BITES

COLD

TUNA TARTARE
SMOKED SALMON CROSTINI
MINI LOBSTER ROLLS
PERUVIAN CEVICHE PLANTAIN CUPS
PIMENTO CHEESE DEVILED EGGS
HONEY GLAZED SHRIMP & GOAT CHEESE
WONTON TARTS
GOAT CHEESE CROSTINI
FRIED MOZZARELLA, PROSCUITTO & TOMATO
SKEWER



Dinner Buffet

All buffets include 90 minutes of continuous service. An additional \$10 will be added to the per person menu price for groups smaller than 30 guests.

AMORE | 98

MOZZARELLA & TOMATO SALAD

Torn Basil, Balsamic, EVOO, Pistachio

BLACK GARLIC CAESAR SALAD

Romaine Hearts, Pretzel Croutons, Shaved
Parmesan

MINISTRONE SOUP

Spinach, Tomato, Beans

CHICKEN PARMESAN

Pomodoro, Mozzarella

RIGATONI

Alfredo, Roasted Mushrooms, Chive Oil

BRAISED PORK MEATBALLS

Sunday Gravy, Pecorino

PISTACHIO CHIMICHURRI

ROASTED CAULIFLOWER

SMOKED GOAT CHEESE POLENTA

Gremolata

ARTISANAL ROLLS

TIRAMISU PROFITEROLES

GIANDUJA FLOURLESS CAKE

+ Add Tomato Basil Arancini | 9 pp

Dinner Buffet

03

INTERNATIONAL LOVE (ASIAN FUSION) | 98

MISO SOUP

Bonito, Tofu

HONEY WALNUT SHRIMP

Sesame, Scallion

BUCKWHEAT SOBA NOODLE SALAD

Green Onion, Cucumber, Shredded
Carrot, Soy Ginger, Toasted Peanuts

MONGOLIAN SAUTÉED BROCCOLI

CASHEW JASMINE RICE

CRUNCHY CHOP SALAD

Romaine, Green Onion, Red Pepper, Yuzu
Ginger Dressing, Sesame Wonton Strips

COCONUT MANGO CROSTATA

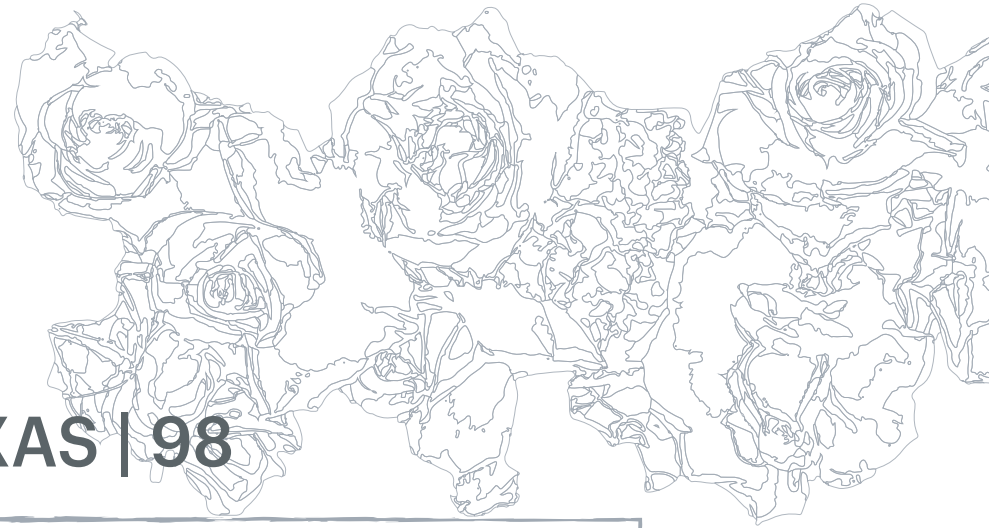
VIETNAMESE EGG CAPPUCINO

CRISPY ORANGE CHICKEN

Toasted Sesame

+ Add Lemon Grass Chicken Wontons | 9 pp

Dinner Buffet



A TASTE OF TEXAS | 98

WHITE CHICKEN CHILI

Tortilla, Chipotle

SOUTHWESTERN SALAD

Romaine, Black Beans, Corn,
Tomato, Cheddar, Crispy Tortilla,
Avocado Serrano Crema

BUILD-YOUR-OWIN TACO

Tomato & Lime Braised Chicken
Fajita Style Skirt Steak
Ancho & Pasilla Spiced Shrimp
Fresh Tortillas
Cilantro Lime Rice
Assorted Salsas
Lime Crema
Pico de Gallo
Lettuce
Cotija Cheese

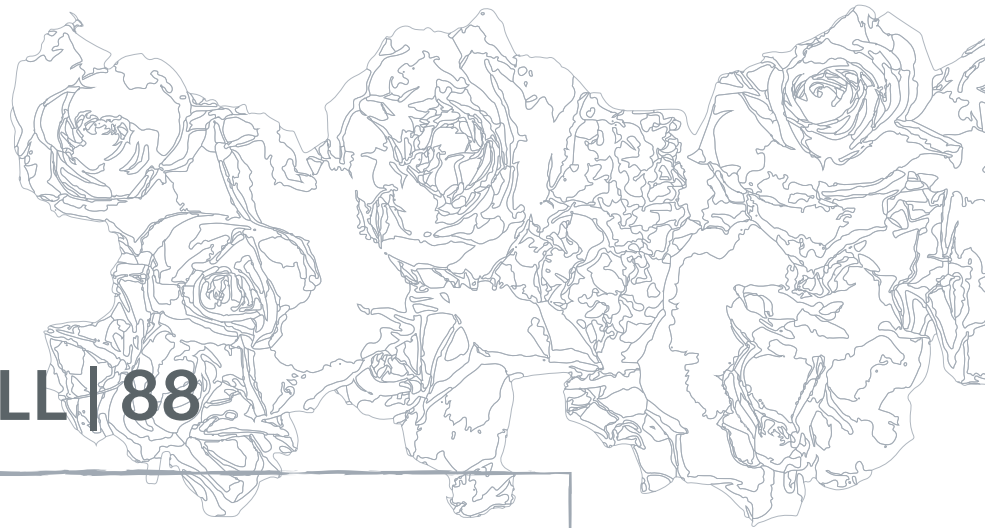
ELOTE STYLE CORN

DRUNKEN BEANS

ABUELITAS HOT COCOA & CORN CAKE BAR

TRES LECHES PARFAIT

Dinner Buffet



FROM THE GRILL | 88

BEER MUSTARD SCALLION POTATO SALAD

Bacon, Egg, Chive

JALAPEÑO CABBAGE SLAW

Buttermilk Dressing

SLICED BRISKET

Agave BBQ Sauce

BLACKENED SALMON

Maple Mustard Glaze

SMOKED GOUDA MAC N CHEESE

Crispy Chicharrones

MOLASSES GLAZED CARROTS

CORN BREAD

APPLE PIE BREAD PUDDING

S'MORE PARFAIT

+ Add Fried Wings | 12 pp

+ Add Cowboy Beans | 9 pp

Dinner Buffet



COASTAL DAYDREAM | 98

WHITE ASPARAGUS SOUP

Garlic Chips, Dill, Yogurt, Kale

CAVATAPPI SALAD

Kalamata Olives, Feta, Shaved Red Onion,
Oregano, Charred Lemon Vinaigrette

ROMAINE CHOPPED SALAD

Cucumber, Tomato, Crouton, Red Wine
Vinaigrette

HERB RUBBED FLANK STEAK

Herb Aioli, Fried Capers

GARLIC LEMON ROASTED CHICKEN

Green Onion Chickpea Puree, Pickled Shallot,
Caponata

SPANAKORIZO RICE

MINT ROASTED SQUASH

PITA

BROWN SUGAR FIG & GOAT CHEESE TART

CHOCOLATE CHERRY LAYER CAKE

Dinner Buffet

07

BLESS YOUR HEART | 98



ARUGULA SALAD

Pickled Watermelon Rind, Gouda,
Maple-Cider Vinaigrette, Candied Pecan

MUSTARD GREEN SALAD

Charred Corn, Smoked Gouda, Pecans,
Lemon Buttermilk Dressing

SMOKED SAUSAGE GUMBO BUFFALO

FRIED CHICKEN

Peppercorn Gravy

BRAISED SHORT RIB

Shiner Bock Molasses

COLLARD GREENS

BACON CHEDDAR BISCUITS

SMOKED GOUDA GRITS

BANANA CREAM PIE CONE

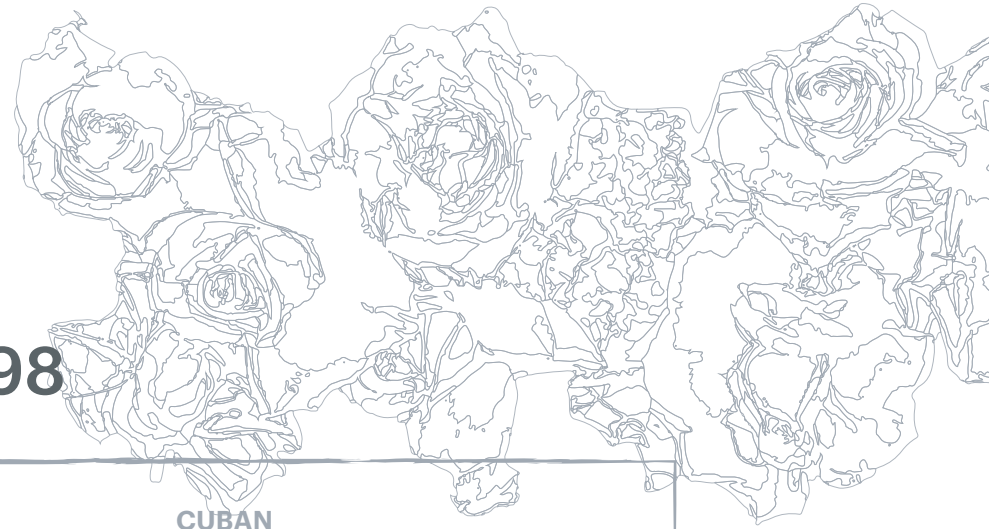
MAPLE WAFFLE CUP CAKES

+ Add Shrimp | 12 pp

+ Add Attended Beignet Station | 12

Dinner Buffet

SANDYS | 98



BROCCOLI CHEDDAR SOUP

MIXED GREEN SALAD

Cucumber, Tomato, Red Onion, Blue Cheese,
Blackberry Vinaigrette

ORZO SALAD

Roasted Red Pepper, Onion, Mozzarella, White
Wine Vinaigrette, Sliced Pear

ROAST BEEF PANINI

Pepper jack, Horseradish Crema, Caramelized
Onion

CUBAN

Ham, Mustard Glazed Pork Belly, Swiss,
Pickles

THAT'S A WRAP

Balsamic Marinated Egg Plant, Mozzarella,
Pesto Aioli

KETTLE CHIPS

SPEAR PICKLES

PB&J MACARONS

ORANGE CREAMSICLE PARFAIT

+ Add Adult Grilled Cheese | 12 pp

Plated Dinner

All Plated Dinner menus include your choice of soup or salad, & house-made rolls. A second starter may be added at \$12 per guest.

STARTER COURSE

Choice of One

**PARSNIP & CRISPY
PROSCIUTTO SOUP**

Candied Pistachio, Balsamic Pearls

CHARRED CORN & ONION SOUP

Roasted Corn, Smoked Queso Fresco, Cilantro,
Puff Pastry, Asiago

SPINACH & APRICOT SALAD

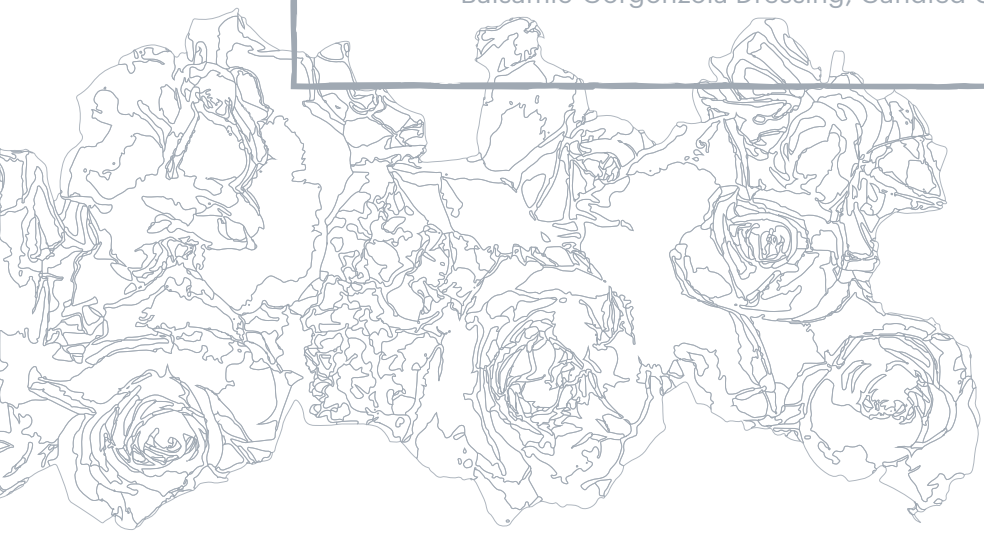
Balsamic-Gorgonzola Dressing, Candied Cashew

BLACK GARLIC CAESAR SALAD

Romaine Hearts, Pretzel Croutons, Shaved
Parmesan

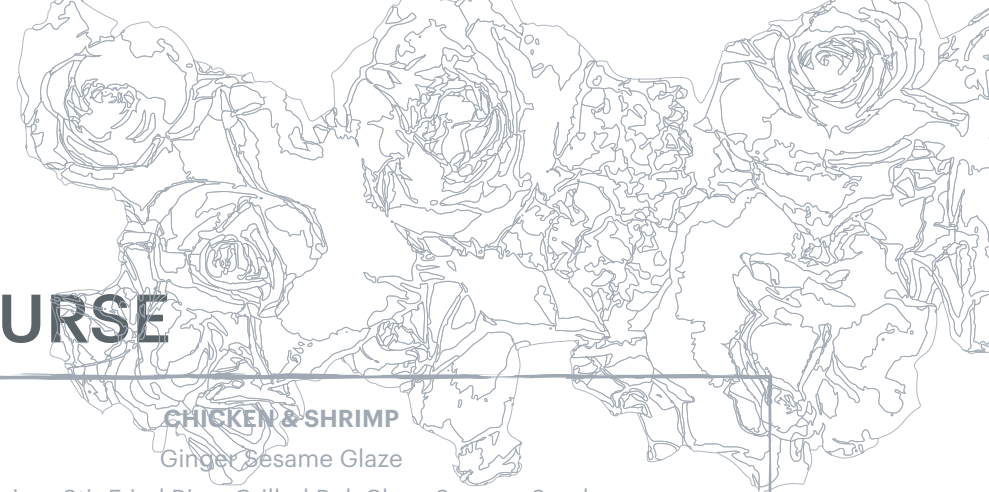
GARDEN SALAD

House Greens, Strawberries, Goat Cheese,
Pistachio, Champagne Vinaigrette



Plated Dinner

ENTRÉE COURSE



8 OZ PETITE FILET

Forrest Mushrooms, Purple Mashed Potatoes, Micro Greens, Puffed Sorghum

72

COCONUT CHILI SEA BASS

Sweet Pea Risotto, Rainbow Carrots, Coconut Glaze (Chili Threat/Coconut Shavings), Edible Flowers

74

PROSCIUTTO WRAPPED CHICKEN

Onion Forbidden Rice, Asparagus, Maple Garlic Sauce

66

PISTACHIO CRUSTED DUCK

Sweet Pea Puree, Char Lemon Brussel Sprouts, Gold Saba Glaze

76

SHORT RIB

Sherry Thyme Grits, Pecan Boiled Peanuts, Bourbon Sticky Sauce, Oreganata, Micro Greens

62

CHICKEN & SHRIMP

Ginger Sesame Glaze

Shrimp Stir Fried Rice, Grilled Bok Choy, Sesame Seed

Feuillentine

78

BRISKET & CHICKEN

Guava BBQ Sauce

Three Cheese Mac, Chicken Jalepeno Popper, Agave Butternut

Squash

74

SEA BASS & BRAISED SHORT RIB

Chipotle Cream Sauce

Braised Short Rib Polenta, Char Basil Tomatoes, Crispy Onions

86

LAMB RIB & SHRIMP

Sticky Glaze

Coconut Shrimp Grits, Roasted Rainbow Carrots, Oreganata

102

6 OZ FILET & POACHED LOBSTER (3 OZ)

Chili Butter Sauce

Tomato & Parmesan Lobster Risotto, Asparagus

115

POST TOAST NIBBLES

\$10 PER PIECE

BEEF BACON CHEDDAR SLIDERS

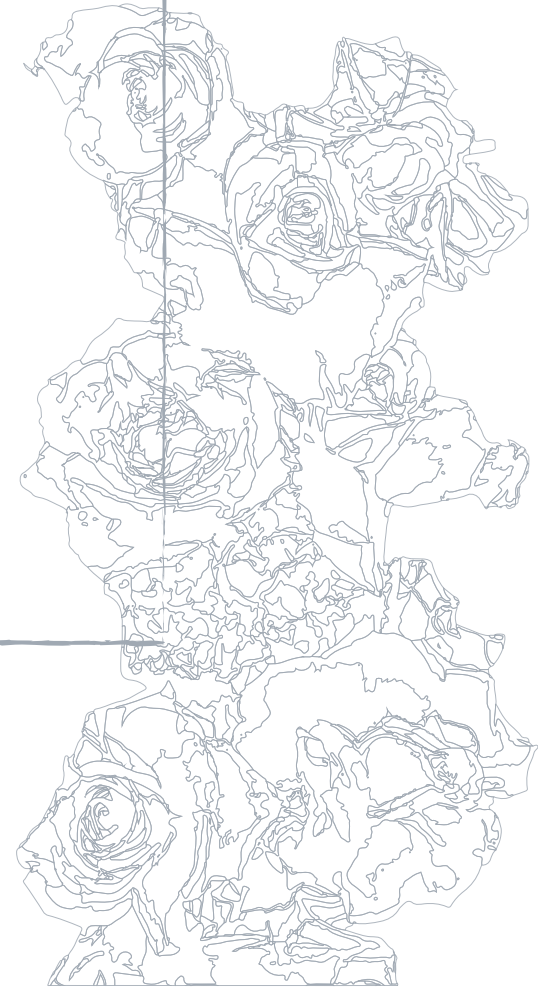
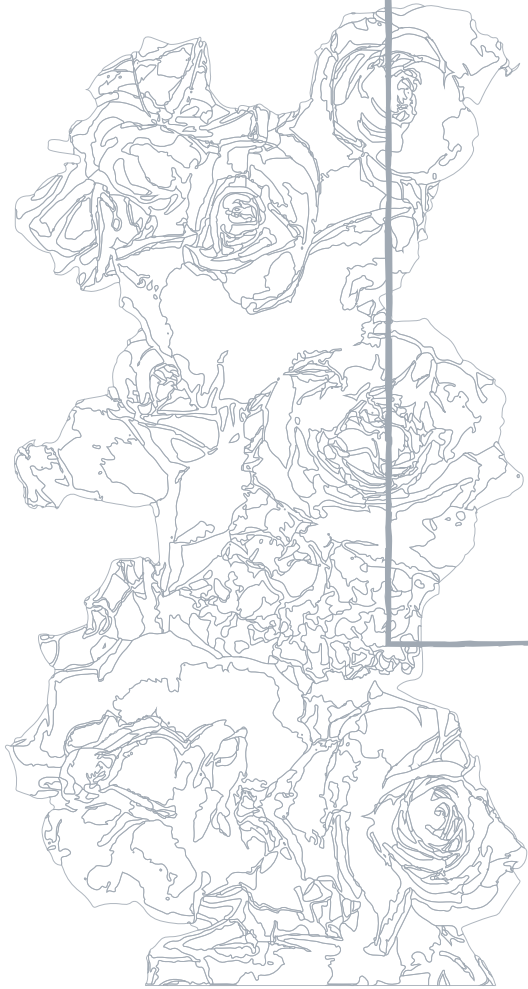
WAFFLE FRIES

PIZZA POCKETS

CHICKEN EMPANADAS

BEER SAUSAGE HOT DOGS

BUFFALO FRIED CHICKEN SLIDERS



Bar On Consumption

Bartenders | \$150 each, for up to 3 hours //

\$25 for each additional hour

STANDARD COCKTAILS | \$14 Per Drink

BALLER COCKTAILS | \$17 Per Drink

ASSORTED CRAFT & IMPORTED BEER | \$10

ASSORTED DOMESTIC BEERS | \$9

ASSORTED HARD SELTZERS | \$9

WINE BY THE GLASS

House Wine \$15

Premium Wine \$17

Red, White and Rosé | \$17

Sparkling | \$28

Sparkling Rosé | \$18

NON-ALCOHOLIC OPTIONS | \$7 Per Drink





Bar Packages

Bar packages include wine, sparkling wine, beers, soft drinks, and still & sparkling bottled water. All charges are per person based on the final guarantee. Should bar hours exceed contracted time, additional fees will be incurred. All bars require a bartender charge of \$150 for a minimum three hour period, and a \$25 charge will be added each hour thereafter. Cash Bars will require a cashier per 50 guests at \$100 per hour. One Bartender per 50 guests required.



THE FIZZY'S

Bonterra Chardonnay
Bonterra Sauvignon Blanc
Bonterra Cabernet
Bonterra Merlot
Campo Sparkling
Domestic, Imported, Craft Beer
Assorted Hard Seltzers
Soft Drinks
Bottled Waters

Open Bar
2 Hour | \$35
3 Hour | \$40
4 Hour | \$50

THE LIFE OF THE PARTY

Grey Goose Vodka
Belvedere Vodka
Hendrick's Gin
Captain Morgan Rum
Diplomatico Reserve Exclusiva Rum
Casamigos Reposado Tequila
Patron Silver Tequila
Cazadores Silver Tequila
Russell's Reserve Rye
Angel's Envy Bourbon
Jameson Whiskey
Maker's Mark Bourbon
Monkey Shoulder Scotch
Hennessy VSOP Cognac
Grand Marnier, Campari, Aperol
Cordials
Premium Red, White, Sparkling Wine
Domestic, Imported, Craft Beer
Soft Drinks
Bottled Water

Open Bar
2 Hour | \$75
3 Hour | \$85
4 Hour | \$95



THE STANDARDS

Titos Vodka
Deep Eddy Vodka
New Amsterdam Gin
Bacardi Rum
Sauza Tequila
Jim Beam Bourbon
Jameson Whiskey
Clan McGregor
Hennessy VS Cognac
Dekyper Cordial
House Red, White, Sparkling Wine
Domestic, Imported, Craft Beer
Soft Drinks
Bottled Waters

Open Bar
2 Hour | \$50
3 Hour | \$60
4 Hour | \$70

THE CROWN

Don Julio Reposado Tequila
Casamigos Silver Tequila
Patron Silver Tequila
Monkey 47 Gin
Ronzacapa Rum
Grey Goose Vodka
George Stagg Bourbon
Redbreast Irish Whiskey
Jefferson Bourbon
Macallan 12 Scotch
Premium Red, White, Champagne
Domestic, Imported, Craft Beer
Soft Drinks
Bottled Water

Open Bar
2 Hour | \$120
3 Hour | \$140
4 Hour | \$175



Wine List

Additional premium wines will be charged per bottle.

RED

CABERNET SAUVIGNON

// Daou Vineyards, Paso Robles, Central Coast, California 2019 | \$70

// Postmark, Napa Valley California 2018 | \$95

PINOT NOIR

// Siduri, Willamette Valley, Oregon 2018 | \$70

// Patz & Hall, Sonoma Coast, California 2017 | \$95

MALBEC

// Catena, Mendoza, ARG 2018 | \$65

ROSÉ

// Rose Gold, Côtes de Provence, FRA 2020 | \$60

// Château d'Esclans Whispering Angel, Côtes de Provence, FRA 2020 | \$65

WHITE

SAUVIGNON BLANC

// Craggy Range Winery Te Muna Road Vineyard, Martinborough 2020 | \$65

CHARDONNAY

// Hartford Court, Russian River Valley, CA 2019 | \$75

// Domaine Matrot Meursault Les Chevalieres Meursault, Burgundy FRA 2017 | \$125

RIESLING

// Dr. Loosen "Blue Slate" Kabinett, Mosel, GER 2019 | \$70

SPARKLING

// Perrier-Jouët Grand Brut, Champagne, FRA NV | \$125

// Moët & Chandon Brut Impérial, Champagne, FRA NV | \$145